

Technical data sheet for

## E33T5 DOUBLE STACKED

1/1 GN Electric Convection Oven TOUCH SCREEN CONTROL  
Double Stacked on a Stainless Steel Base Stand



E33T5 OVENS



E33T5/2 E33T5/2C

Units shall be Moffat electrically heated Turbofan convection ovens. The ovens shall have a one piece vitreous enamel oven chamber, stainless exterior top and sides. The ovens shall have a vented safe touch side hinged door with slam shut latching and pendulum operation door handle. Ovens shall have capacity for 5 half size sheet pans or 5 1/1 GN pans. The ovens shall have selectable moisture level injection and a 2 speed oven fan. The ovens shall be controlled by a 5.7" Touch Screen control with manual and recipe operating modes with icon driven recipe programs and individual shelf control operation mode and multiple stage cooking. Ovens controllers shall have USB port for recipe file uploading and downloading. A core temperature probe M236060 is optional. The ovens shall include dual halogen oven lamps. Ovens shall be double stacked using Double Stacking Kits DSK33 (adjustable feet option) or DSK33C (castor option). Units shall be supplied in 100% recyclable shipping packaging. This unit shall be Energy Star certified.

Double stack models are supplied as two individual ovens and a double stacking kit for field assembly.

E33T5/2 - Double stack with adjustable feet base stand

E33T5/2C - Double stack with castor base stand

### DOUBLE STACK FEATURES

- Two 5 1/1 Gastronorm tray capacity ovens
- Compact 610mm width
- Full stainless steel base stand
- Full stainless steel oven spacer frame
- Adjustable feet or castor models
- Guard rail for bottom oven

### OVEN FEATURES (each)

- 5 1/1 GN Gastronorm tray capacity
- 85mm tray spacing
- Compact 610mm width
- Touch Screen control
- Program and Manual modes
- Icon driven program menu
- Multiple stage cooking
- Individual shelf control and shelf timers
- Auto-Start mode
- Energy Save Set-Back mode
- Straight or Flex cooking time
- Core probe cooking (optional Core probe Kit)
- USB port for program/icon updating
- Moisture Injection mode (5 levels)
- 2 speed bi-directional reversing fan system
- 5.8kW heating power
- Safe-Touch vented side hinged door
- Slam shut door latch
- Pendulum operation door handle
- Vitreous enamel oven chamber
- Push fit continuous oven door seal (no tools)
- Dual halogen oven lamps
- Anti-skid 50mm dia. 76mm high adjustable stainless steel feet
- 100% recyclable packaging

### ACCESSORIES

- Optional M236060 Core Temperature Probe Kit

### E33T5/2 E33T5/2C 1/1 GN Convection Oven TOUCH SCREEN CONTROL Double Stacked on a Stainless Steel Base Stand

#### CONSTRUCTION

Vitreous enamel fully welded oven chamber  
Stainless steel front, sides and top exterior  
Stainless steel oven fan baffle and oven vent  
Removable 5 position stainless steel side racks  
Stainless steel frame side hinged door  
5mm thick door outer glass  
5mm thick low energy loss door inner glass  
Stainless steel control panel  
Aluminised coated steel base and rear panels

#### CONSTRUCTION - DOUBLE STACKING KIT

All stainless steel construction  
Welded 38mm and 32mm square tube front and rear frame base stand  
4 adjustable feet on E33T5/2  
4 dia. 76mm swivel castors with 2 front castors dual wheel and swivel lock on E33T5/2C  
Stainless steel oven spacer frame  
Stainless steel bottom oven vent extension

#### CONTROLS

5.7" LED backlit touch screen  
Icon driven program menu  
BMP image icon imports via USB port  
Program updates via USB port  
Temperature range 30 - 260°C  
Adjustable sounder tones and volume  
Other specification on request  
Safety thermostat cut-out  
Optional core temp probe

#### CLEANING

Stainless steel top and side exterior panels  
Vitreous enamel oven chamber  
Fully removable stainless steel oven side racks  
Removable stainless steel oven fan baffle  
Easy clean door system with hinge out door inner glass (no tools required)  
Removable push fit oven door seal (no tools required)

#### SPECIFICATIONS

Electrical Requirements (each oven)  
230-240V, 50Hz, 1P+N+E, 6.0kW, 25A  
No cordset supplied

#### Water Requirements (optional)

Cold water connection 3/4" BSP male  
550kpa maximum inlet pressure /  
150kpa minimum inlet pressure

#### External Dimensions

Width 610mm  
Height 1720mm  
Depth 730mm

#### Oven Internal Dimensions

Width 330mm  
Height 515mm  
Depth 570mm  
Volume 0.10m<sup>3</sup>

#### Oven Rack Dimensions

Width 330mm  
Depth 530mm

Nett Weight (double stack complete)  
156kg

#### Packing Data (E33T5 ovens each)

93kg  
Width 655mm  
Height 805mm  
Depth 830mm  
Volume 0.44m<sup>3</sup>

#### Packing Data (Stacking Kit)

13kg (DSK33 - adjustable feet)  
16kg (DSK33C - castor)  
0.12m<sup>3</sup>  
Width 770mm  
Height 890mm  
Depth 170mm

Supplied CKD for assembly on site

#### INSTALLATION CLEARANCES

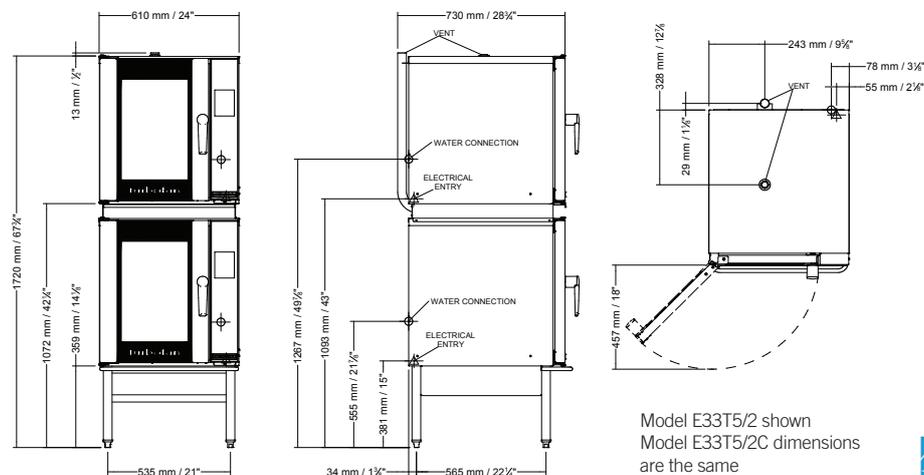
Rear 50mm  
LH Side 50mm  
RH Side\* 75mm  
\* For fixed installations a minimum of 500mm is required for service

#### CLEARANCE FROM SOURCES OF HEAT

A minimum distance of 300mm from the appliance sides is required

#### Double Stacking Kits

For after market double stacking two E33T5 convection ovens  
DSK33 - Double stacking kit - adjustable feet  
DSK33C - Double stacking kit - castor



E33T5 OVENS

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